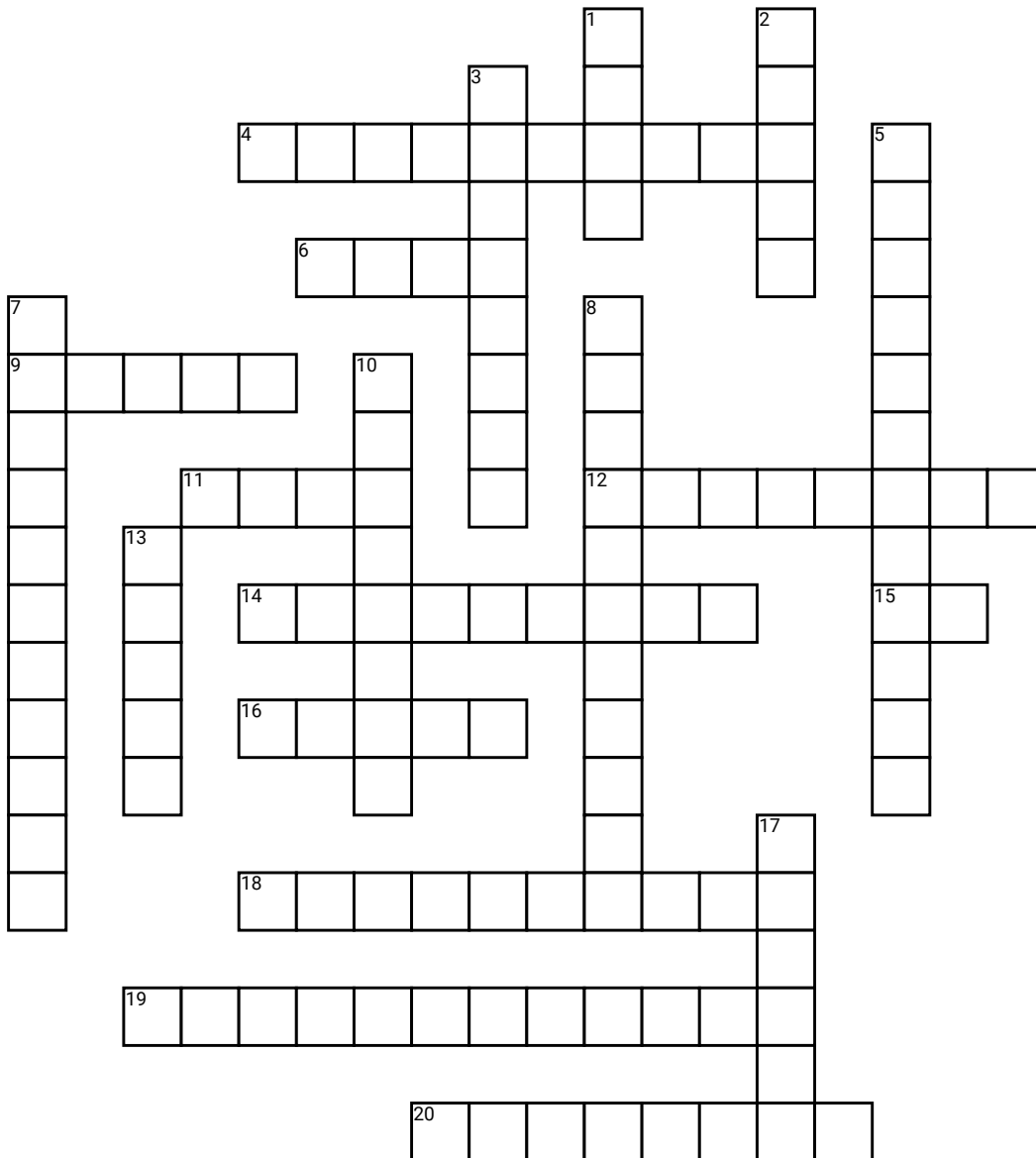


ServSafe Chapter 2



Across

- 4.** Found in the intestine of cattle
6. Contaminants come from animals, air, water and....
9. Common symptom of an allergic reaction
11. Not washing hands after the restroom can lead to contamination through the fecal... route
12. Practice Good Hygiene
14. Hepatitis A and are viruses

- 15.** Water activity scale abbreviation

16. FDA defense against deliberate contamination of food

18. Nontyphoidal ...

19. Prevent allergic reactions by avoiding....

20. Diarrhea, Vomiting, Fever, Nausea, Abdominal Cramps, and Jaundice

Down

1. Bacteria most rapidly from 70-125 degrees F

2. Yeast, molds, and mushrooms

3. Cannot be seen, smelled, or tasted and is found everywhere

5. Most contamination happens

7. Control flies to stop this bacteria

8. Control time and

10. Naturally occurring protein found in food

13. Salmonella

17. 6 conditions for bacteria to grow